



BONNET-HUTEAU

VIGNERONS

L'EXPRESSION NATURELLE D'UN TERROIR



Perles d'Agathe

Traditional method.

This traditional method is a blend of pinot noir and chardonnay. It is a fruity and greedy wine which will seduce you by it's aromas of red fruits and lightness

Grape variety	Pinot Noir 90%, Chardonnay 10% 25 years old vine.
Sélection :	
Terroir :	Shallow soil on micasciste and gneiss.
Culture :	Wine made from de grapes from the agriculture biologique (AB), certified by Eco-cert. Without the use of any weed-killer nor of any synthetic chemicals. Soil plowing, training on 3 wires. Manual Harvest.
Vinification :	Slow pressing in a pneumatic press. Selection of juices and aging on « latte » for more than 9 months.
Rendement :	35hl/ha
Sulfites :	Intake limited < 30mg/L of total So2



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